

LUNCH | JULY 21, 2025

- SPRECHER CRAFT ROOT BEER
sweetened with honey | 8
- CHARLESTON CREAM OF CRAB SOUP
sherry, mace, chives | 10
- WHIPPED RICOTTA & LOCAL HONEY
strawberries, petite arugula salad, grilled baguette | 18
- PAN ROASTED NC CRAB CAKE
charred corn tartar, lemon | 21
- GRILLED YELLOWFIN TUNA*
carrot coulis, green beans, jasmine rice, toasted benne seeds | 28
- PAN ROASTED CHERRY POINT SWORDFISH
marsh hen mill grits, braised collards, remoulade | 21

Small Plates

- SUMMER GAZPACHO
tomato, cucumber, bell pepper | 10
- BABY LETTUCE SALAD
pickled red onion, potato chips, buttermilk dressing | 12
- STEAMED LOCAL CLAMS
clammer dave clams, white wine, garlic cream, parsley, grilled baguette | 19
- GRASS FED BEEF CARPACCIO*
thinly sliced raw beef, red wine dijon, parmesan cheese, capers, grilled baguette | 19
- CHARCUTERIE PLATE
country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 21
- FRIED CHICKEN LIVERS
marsh hen mill grits, onion jus, pepper relish | 18

Mains

- GRILLED SALMON SALAD*
arugula, moroccan couscous, dried fruit, pine nuts, split creek farm feta, lemon shallot vinaigrette | 21
- BUTTERMILK FRIED CHICKEN SALAD
mixed greens, burrata cheese, peanuts, watermelon, house pickled peppers, champagne vinaigrette | 19
- SHRIMP & GRITS
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill yellow grits | 22
- SOUTHERN MEDLEY
grilled chicken breast, zucchini, eggplant, tomatoes, basil pesto, goat cheese croutons, balsamic vinaigrette | 19
- HOUSE CURED CORNED BEEF REUBEN
fontina cheese, sauerkraut, special sauce, whole grain mustard, grilled rye | 17
- BRASSTOWN DOUBLE BEEF CHEESEBURGER*
minced onions, dijonnaise, house pickles, toasted sesame seed bun | 16
- ALLEN BROTHERS STEAK FRITES*
carved beef tenderloin, parmesan fries, onion jus | 32

Sides | 8

- MARSH HEN MILL YELLOW GRITS | BROCCOLI & PARMESAN | FRESH FRUIT
- FRENCH FRIES | BRAISED COLLARD GREENS | COLE SLAW | CHARRED OKRA



LUNCH FIXE

3 courses for \$35

SMALL PLATES

crab soup

gazpacho

baby lettuce salad

MAIN

shrimp & grits

southern medley

swordfish

DESSERT

chocolate pot de crème

crème brûlée

daily ice cream

daily sorbet

RUSS MOORE

EXECUTIVE CHEF

ALLISON CAREY

GENERAL MANAGER

**consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*
PLEASE ALERT YOUR SERVER TO ALL ALLERGIES